

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 05-18-07)

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A616 – BEEF, PATTIES, W/SPP, GROUND, RAW, FROZEN, IQF, 40 LB



Nutrition Information

Beef patty with SPP, cooked

CATEGORY	<ul style="list-style-type: none"> Meat/Meat Alternates
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Raw ground beef, 3 oz patties, combination of combination of ground beef and soy protein product (SPP), individually quick frozen (IQF). The combined finished product is a minimum of 20% and maximum of 25% hydrated soy product in the combined finished product. The average fat content is 15%.
PACK/YIELD	<ul style="list-style-type: none"> 8/5 lb pkgs OR 4/10 lb pkgs OR 2/20 lb pkgs per case. One 40 lb case provides about 213 3-oz patties. One 20 lb pkg AP provides about 106 3-oz patties. One 10 lb pkg AP provides about 53 3-oz patties. One 5 lb pkg AP provides about 26 3-oz patties. CN Crediting: One 3 oz cooked beef patty provides 2 oz-equivalent meat/meat alternate.
STORAGE	<ul style="list-style-type: none"> Store frozen beef patties in original shipping container off the floor at 0 °F or below. Refrigerate leftover beef patties covered and labeled in a dated container and use within 2 days. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

	1 patty (68 g)
Calories	168
Protein	10.64 g
Carbohydrate	5.37 g
Dietary Fiber	1.0 g
Sugars	N/A
Total Fat	11.52 g
Saturated Fat	4.25 g
Trans Fat	N/A
Cholesterol	26 mg
Iron	2.48 mg
Calcium	27 mg
Sodium	45 mg
Magnesium	33 mg
Potassium	221 mg
Vitamin A	61 IU
Vitamin A	11 RAE
Vitamin C	0 mg
Vitamin E	N/A

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PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Beef patties with SPP should be cooked from the frozen state to prevent moisture loss. Partially thaw in refrigerator only until patties can be easily separated. Separate and place patties on sheet pans. To avoid injury, DO NOT separate with a knife or sharp objects. • Bake in standard oven at 350 °F for 18-20 minutes or convection oven at 350 °F for 6-10 minutes. Cook to an internal temperature of 155 °F for 15 seconds. Judge doneness by temperature, not color or texture of the food. Add seasoning, if desired, after cooking. Serve as soon as possible. Holding beef patties on a steamtable or in a holding cabinet will cause them to dry out and be tough.
USES AND TIPS	<ul style="list-style-type: none"> • Ground beef patties may be baked or broiled in an oven, pan-fried, or pan-broiled. • Beef patties with SPP are excellent in a sandwich or as a main entrée with gravy and mashed potatoes. • For variety, top with low fat cheese, tomato sauce, mushrooms, onions, or other toppings. Season as desired.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. • Cook ground beef and pork products to 155 °F for 15 seconds. The pink color in safely cooked meat is due to the hemoglobin in tissues which can form a heat-stable color. Smoking or grilling may also cause this reaction. • Keep raw meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.